



SHEPPY'S

HOUSE OF CIDER

LUNCH MENU

Breakfast served until 11am daily

Lunch served 12pm-3pm Monday to Sunday



SKILLETS AND EGGS

ROAST PUMPKIN AND WHIPPED FETA SKILLET

£ 14

Spiced roasted pumpkin, whipped feta, walnuts and a Sheppy's Cider glaze

SHAKSHUKA

£ 12

Spiced tomato and charred pepper ragù, baked eggs, crumbled feta with fresh herbs and toasted sourdough

SHEPPY'S CIDER RAREBIT

£ 10

Toasted sourdough, vintage Cheddar and Sheppy's cider rarebit with a fried egg and Sheppy's Gold Medal chutney

PULLED BEEF BRISKET AND POTATO HASH

£ 16

Slow cooked beef brisket, crispy potatoes and cider onions with a fried egg and cider-mustard dressing

SANDWICHES AND SOUP

CHEFS' SOUP

£ 9

Served with warm stout bread and butter

FISH FINGER CIABATTA

£ 14

Sheppy's cider-battered haddock with dill tartare, baby gem lettuce and lemon caper relish

SHEPPY'S REUBEN TOASTIE

£ 14

Salt beef, Monterey Jack cheese, cider and caraway kraut and horseradish Russian dressing in toasted sourdough

ROASTED SQUASH AND CHICKPEA WRAP

£ 12

Roasted squash with crispy chickpeas, halloumi, garlic tahini, pickled red onions and apple-chilli jam

Add a small portion of skinny fries to any sandwich

£ 1.50

Please let your server know if you have any dietary requirements

Served between 12pm and 3pm Monday - Saturday



MAINS

SHEPPY'S 6OZ BEEF BURGER £18.5
West country beef burger with Somerset Oglesfield cheese, cider hot honey and rocket in a toasted milk bun with rosemary salted fries

MUSHROOMS ON GRILLED FOCACCIA £14
Mixed mushrooms with garlic butter and crispy sage in a black garlic and cider glaze topped with a poached egg

BAKED FOUR CHEESE RIGATONI £12
Mature Cheddar, Monterey Jack and Blue cheese sauce with parmesan-herb crumb and garlic bread
Add pulled beef brisket +£4.00

SHEPPY'S PIE OF THE WEEK £18.5
Handmade pastry, seasonal greens, buttered mash or chunky chips with cider gravy

SOMERSET PLOUGHMAN'S LUNCH (SHARING OPTION AVAILABLE) £16/30
Served with Sheppy's Gold Medal chutney

FISH AND CHIPS
Cider-battered haddock with chunky chips, caper tartare, charred lemon and minted peas £18.5

SIDES

ROSEMARY SALTED FRIES £4

SPICED CRISPY CORN RIBS £5
Coated in smoked paprika dust with charred spring onion and lime crema

CIDER-HONEY ROASTED CARROTS £5
Brown butter, garlic labneh and dukka

DRESSED GARDEN HERB AND ROCKET SALAD £4.5

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DESSERTS

CARAMELISED BROWN SUGAR TART £8
Rich brown sugar custard tart in crisp pastry with chantilly cream

PANNA COTTA WITH SEASONAL ORCHARD FRUIT COMPOTE £8

DARK CHOCOLATE MOUSSE £8
Rich dark chocolate mousse with olive oil and Maldon sea salt

WARM SKILLET COOKIE DOUGH (freshly baked to order) £12
With vanilla bean ice cream
Add warm Biscoff sauce and Biscoff crumb +£1.50
Add warm Nutella and grated chocolate +£1.50

SELECTION ICE CREAM (2 SCOOPS) £5
PLEASE ASK FOR AVAILABLE FLAVOURS

COFFEE

Americano	£3.50
Cappuccino	£4.00
Latte	£4.00
Flat white	£4.00
Espresso	£2.25

Babyccino	£1.60
Hot chocolate	£3.50
Deluxe hot chocolate	£4.00
Mocha	£4.00
Chai Latte	£4.00
Dirty Chai	£4.50
Matcha	£4.50
Add strawberry	+ 70p

Add syrup:
caramel, hazelnut,
vanilla, cinnamon or
salted caramel £0.70

TEAS

English breakfast	
Decaf	
Earl Grey	
Peppermint	
Green	
Lemongrass and ginger	
Chamomile	all £3.00